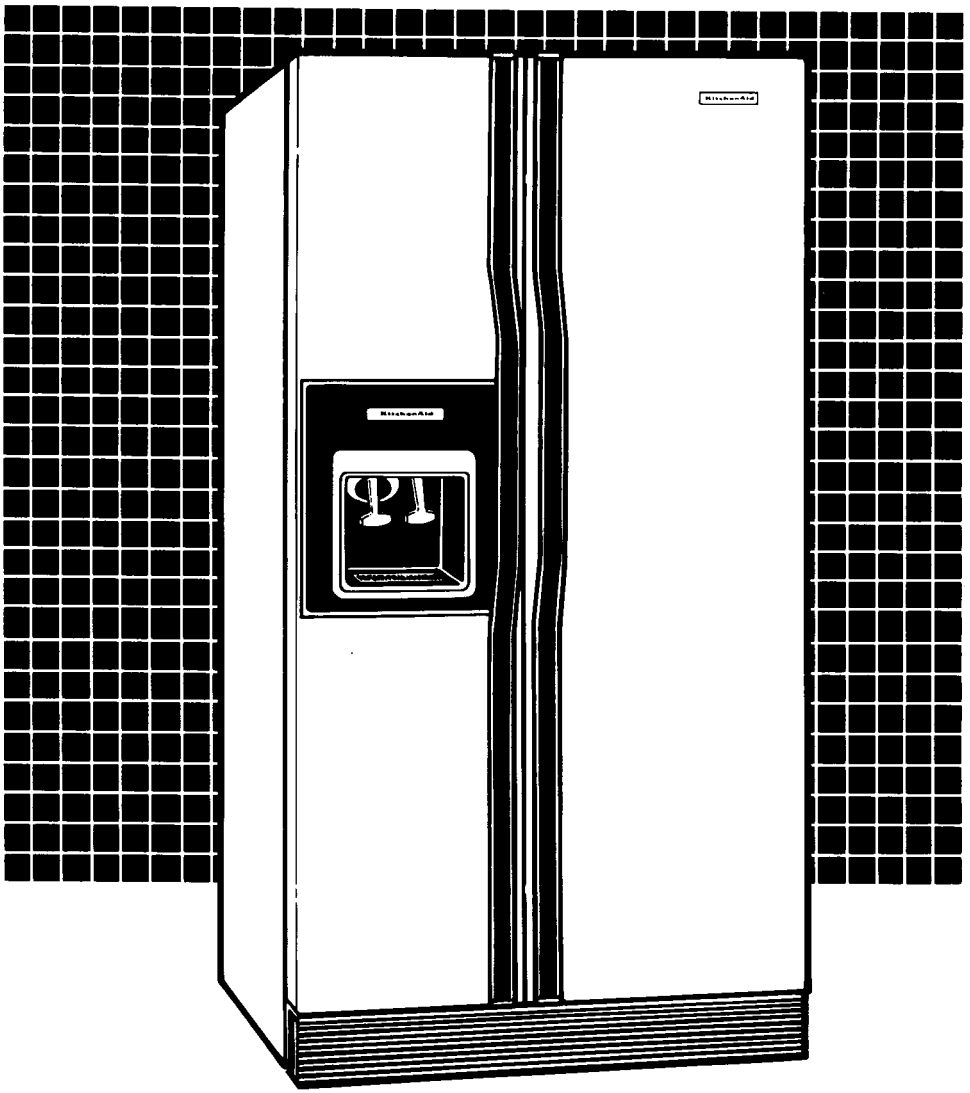

KitchenAid™

NO-FROST
REFRIGERATOR-
FREEZER

MODEL KSRF26DT

USE & CARE GUIDE

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BEFORE YOU USE YOUR REFRIGERATOR

Read this Use & Care Guide for important safety information.

You are personally responsible for:

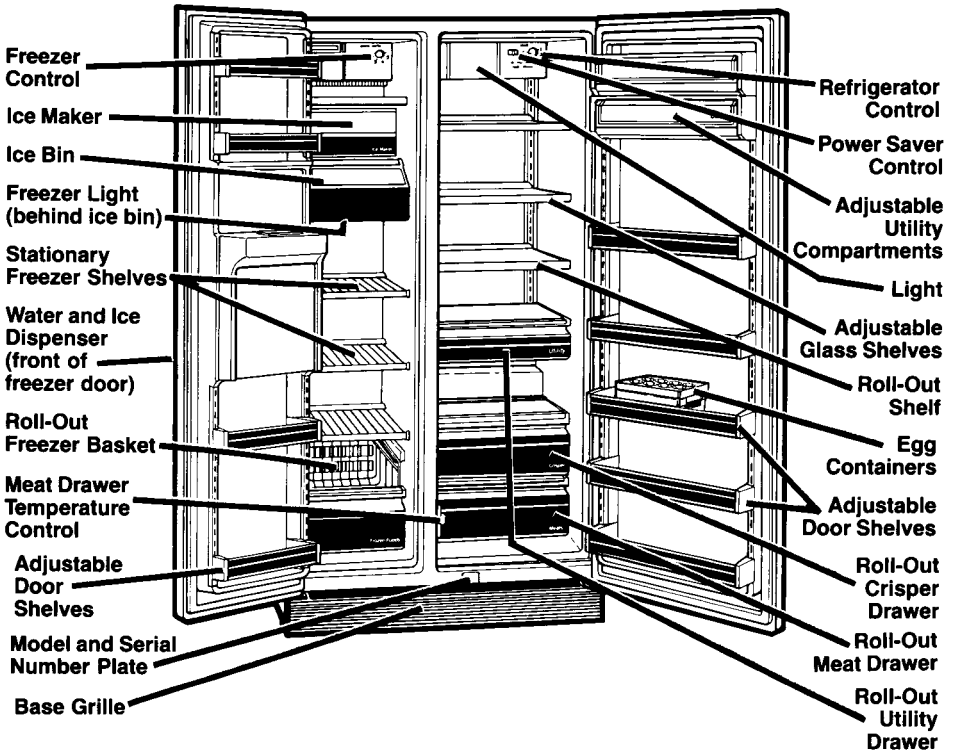
- Reading and following all safety precautions in this Use & Care Guide.
- Installing and leveling the refrigerator where it is protected from the elements, in an area where the room temperature will not fall below 55°F (13°C), and on a floor strong enough to support its weight.
- Properly connecting the refrigerator to the right kind of outlet, with the right electrical supply and grounding. (See "Electrical Requirements and Grounding Instructions.")
- Using the refrigerator only for jobs expected of a home refrigerator.
- Installing the refrigerator away from an oven, radiator or other heat source.
- Properly maintaining the refrigerator.
- Making sure the refrigerator is not used by anyone unable to operate it properly.
- Making sure the refrigerator has had time to get properly cold before loading with food.

SAFETY FIRST

Child entrapment and suffocation are not problems of the past. Junked or abandoned refrigerators are still dangerous... even if they will "just sit in the garage for a few days."

If you are getting rid of your old refrigerator, do it safely. Please read the enclosed safety pamphlet from the Association of Home Appliance Manufacturers. Help prevent accidents.

PARTS AND FEATURES



Copy Your Model and Serial Numbers Here

When you need service or call with a question, have this information ready:

1. **Complete** Model and Serial Numbers (from plate located as shown on page 3).
2. Purchase date from sales slip.

Copy this information in these spaces. Keep this book and your sales slip together in a handy place.

Please complete and mail the Owners Registration Card furnished with this product.

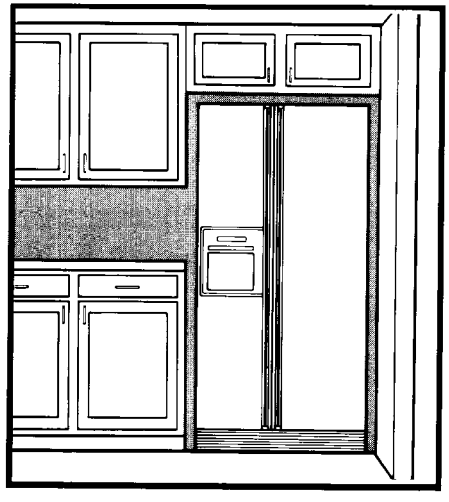
Model Number

Serial Number

Purchase Date

Service Company Phone Number

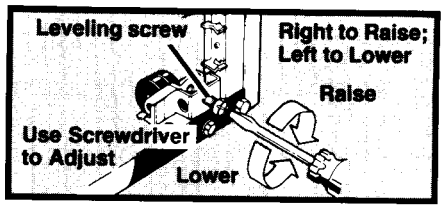
INSTALLING YOUR REFRIGERATOR



Locate Properly

1. Allow ½ inch (1.25 cm) on each side of the refrigerator for ease of installation.
2. If the refrigerator is to be against a wall, you might want to leave extra space on the hinge side so the door can be opened wider.
3. The refrigerator back can be flush against the wall.

Level Refrigerator-Freezer



1. Remove base grille, (see page 10).
2. To raise front, turn each screw to the right.
3. To lower front, turn each screw to the left.
4. Check with level.

Remove Sales Labels

Remove the Consumer Buy Guide label and any shipping tape before using the refrigerator.

To remove any remaining glue:

1. Rub briskly with thumb to make a ball, then remove.

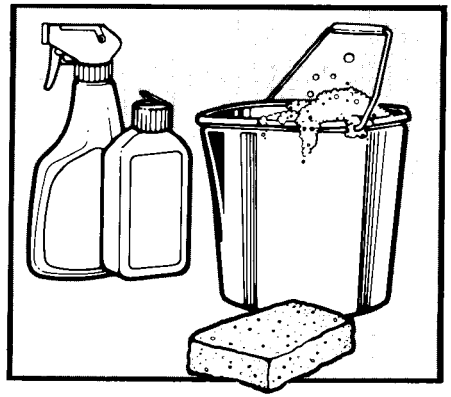
   OR

2. Soak area with liquid hand dishwashing detergent before removing glue as described in step 1.

DO NOT USE rubbing alcohol or flammable or toxic solvents, such as acetone, gasoline, carbon tetrachloride, etc. These can damage the finish.

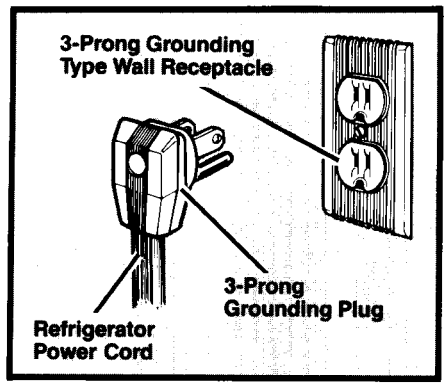
DO NOT REMOVE the Tech Sheet fastened under the refrigerator, behind the base grille.

Clean It



Clean your refrigerator before using it. See cleaning instructions on pages 14 and 15.

Plug It In

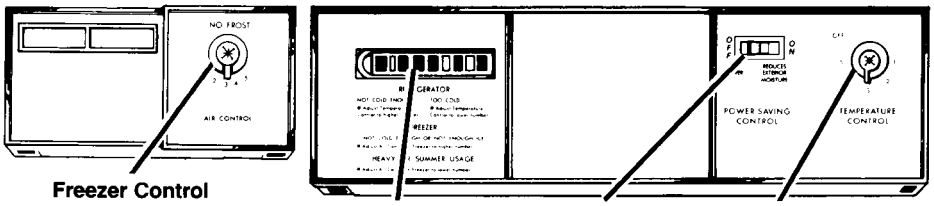


RECOMMENDED GROUNDING METHOD

A 115 Volt, 60 Hz., AC only, 15 or 20 Amp fused and properly grounded electrical supply is required. It is recommended that a separate circuit serving only this appliance be provided.

Do not use an extension cord. Use a receptacle which cannot be turned off with a switch or pull chain. See individual electrical requirements and grounding instruction sheet in your literature package.

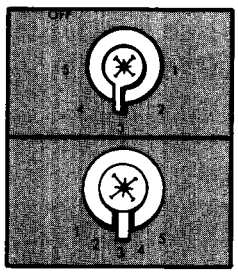
USING YOUR REFRIGERATOR



Setting the Controls

The Refrigerator Control is in the refrigerator and the Freezer Control is in the freezer. When the refrigerator is first plugged in:

1. Set the REFRIGERATOR CONTROL to 3.
2. Set the FREEZER CONTROL to 3.



These settings should be about right for normal household refrigerator usage.

Give the refrigerator time to cool down completely before adding food. (This may take several hours.)

The controls will be set about right when milk or juice is as cold as you like and when ice cream is firm.

Changing the Control Settings

If you need to adjust temperatures in refrigerator or freezer, follow these 3 steps and use the settings listed in the chart.

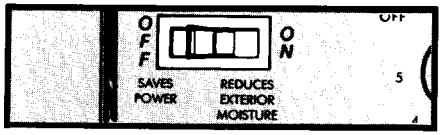
1. Adjust the Refrigerator Control.
2. Wait at least 24 hours before making further adjustments.
3. Adjust the Freezer Control, if needed.

CONDITION	RECOMMENDED CONTROL SETTING ADJUSTMENTS:	
If refrigerator section is TOO WARM.	Refrigerator Freezer	4 2
If freezer section is TOO WARM.	Refrigerator Freezer	3 4
If refrigerator section is TOO COLD.	Refrigerator Freezer	2 3
If ICE isn't MADE FAST ENOUGH.	Refrigerator Freezer	3 4
If BOTH SECTIONS are TOO WARM.	Refrigerator Freezer	4 3

The following reasons can cause the conditions listed above:

- Door(s) opened often.
- Large amount of food added.
- Room temperature too warm.
- Room temperature too cold. (Refrigerator doesn't cycle often enough.)
- Controls not set correctly for your conditions.
- Heavy ice usage.

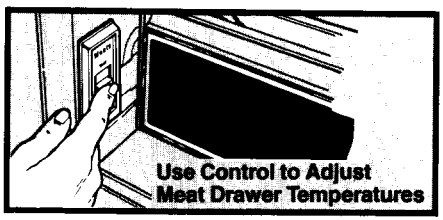
Power Saver Control



The **POWER SAVER Control** on the Control Console operates electric heaters around the door openings. These heaters help keep moisture from forming on the outside of the refrigerator.

1. Use the **Consumes Less Energy** setting when humidity is low.
2. Use the **Reduces Exterior Moisture** setting if moisture forms on the outside of the refrigerator. During warm humid climate, you may want to leave the switch on.

Meat Drawer Temperature Control



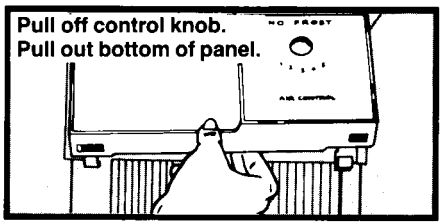
The Meat Drawer Temperature Control allows you to adjust the meat drawer storage temperature.

Cold air flows against the meat drawer through an opening between the freezer and the refrigerator. Setting the control lets more or less cold air through the opening. This helps keep the meat drawer colder than the rest of the refrigerator.

Changing the Light Bulbs

WARNING: Before removing a light bulb, either unplug the refrigerator or disconnect the electricity leading to the refrigerator at the main power supply. Shock and injury can occur if electricity remains connected.

Light bulbs behind the control consoles in the refrigerator and freezer:



1. Pull control knob straight off.
2. Pull bottom of control panel straight out, then lift top of panel off the supports.
3. Remove and replace bulb with a 40-watt appliance bulb.
4. Replace control panel and knob in reverse order.

Light bulb behind the ice maker:

1. Remove the ice bin. (See ice maker instructions on page 12).
2. Remove and replace bulb with a 40-watt appliance bulb.
3. Replace ice bin.

Light bulb above the crisper:

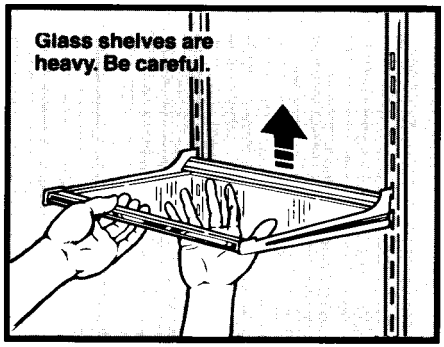
1. Pull top of light shield away from the back wall.
2. Lift shield off base supports.
3. Remove and replace the bulb with a 40-watt appliance bulb.
4. Replace the shield in the reverse order.

Dispenser light:

1. Remove the bulb from top inside of the dispenser area.
2. Replace with a heavy-duty 10-watt bulb.

Adjusting the Refrigerator Shelves

Shelves can be adjusted to match the way you use your refrigerator. Glass shelves are strong enough to hold bottles, milk and other heavy food items.



To remove glass shelves:

1. Tilt up at front.
2. Lift up at back.
3. Pull shelf straight out.

To replace:

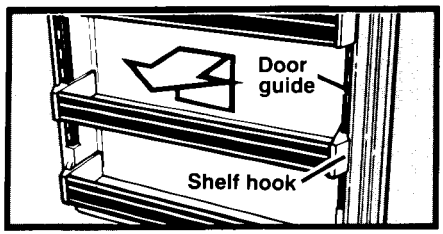
1. Guide the rear hooks into the slots in the shelf supports.
2. Tilt up front of shelf until hooks drop into slot. Lower front of shelf to level position.

To remove roll-out shelf:

1. Make sure the shelf is completely rolled in.
2. Remove and replace the roll-out shelf just like the glass shelves.

To remove door shelves:

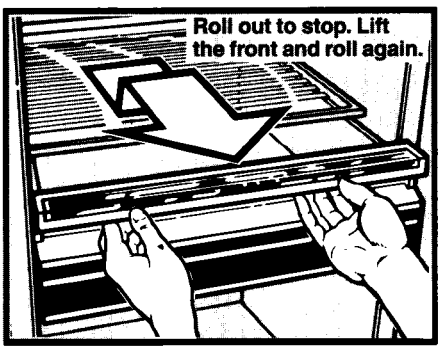
- Lift up and pull out.



To replace:

1. Insert shelf hooks into guides on both sides.
2. Push down to lock in place.

Removing the Utility Drawer and Cover



Removing the utility drawer:

1. Roll out the utility drawer to stop.
2. Lift the front.
3. Roll out drawer the rest of the way.
4. Replace in reverse order.

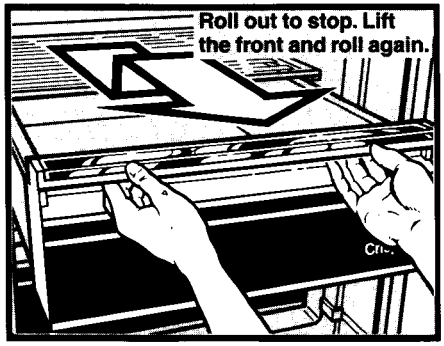
Removing the glass cover:

1. Tilt front of cover up, lift at back and pull straight out.

NOTE: Glass is heavy. Be careful.

2. Replace in reverse order.

Removing Crisper, Meat Drawer and Covers



Removing the crisper or meat drawer:

1. Roll out to stop, lift front, then roll out the rest of the way.
2. Replace in reverse order.

Removing the covers:

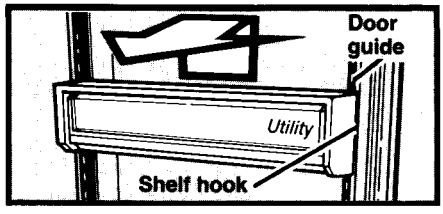
1. Lift front of cover and pull forward to stops.
2. Carefully lift cover up and out.

Replacing the covers:

1. Position cover on supports at the stops.
2. Lift cover front slightly and push in and down until it is securely in place.

Adjusting the Utility Compartments:

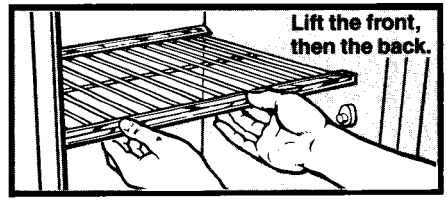
- Grasp both compartment sides, lift up and pull out.



To replace:

1. Insert compartment hooks into door guides on both sides.
2. Push down to lock in place.

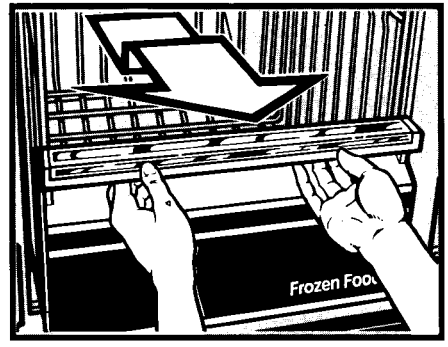
Removing the Freezer Shelves



1. Lift front slightly.
2. Lift back off supports.
3. Replace in reverse order.

Removing the Freezer Basket

For proper air movement, keep the freezer basket in place when the refrigerator is operating.



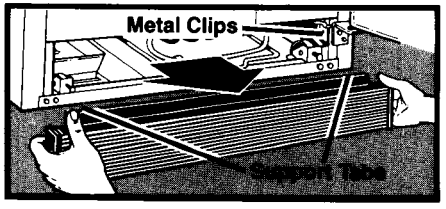
To remove the basket:

- Roll out to stop, lift front, then roll out the rest of the way.

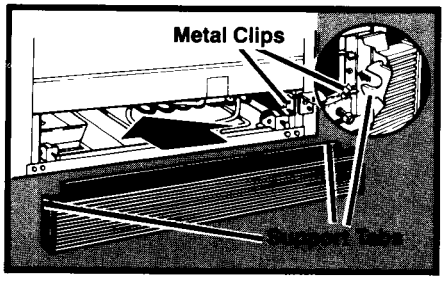
To replace the basket:

1. Place basket roller in shelf tracks.
2. Lift front of basket to clear the stops.
3. Roll basket in.

Removing the Base Grille



1. Open the refrigerator doors.
2. Pull grille outwards.
3. **Do not remove Tech Sheet** fastened behind the grille.



To replace:

1. Line up grille support tabs with metal clips.
2. Push firmly to snap into place.
3. Close the refrigerator doors.

Cold Water and Ice Dispenser

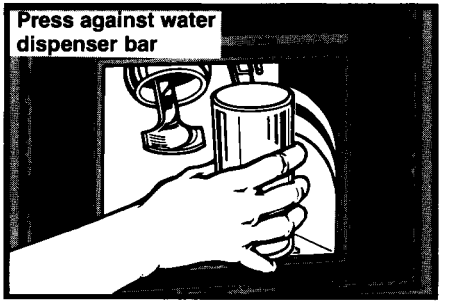
To dispense ice:

Press a **sturdy** glass against the ice dispenser bar. **NOTE:** Pressure and tumbling can break a fragile glass. Remove the glass to stop dispensing.

The first few batches of ice from the ice maker may have a bad taste. Throw them away. This is from new plumbing and parts.

Ice is dispensed from the ice maker storage bin in the freezer. When the dispenser bar is pressed, a trapdoor opens in a chute between the dispenser and the ice bin. Ice is moved from the bin and falls through the chute. When the dispenser bar is released, a faint buzzing sound may be heard for a few seconds.

To dispense chilled water:



Press a **sturdy** glass against the water dispenser bar. **NOTE:** Pressure can break a fragile glass. Remove the glass to stop the dispensing.

If the dispenser is not used regularly, dispense enough water every week to freshen the supply. Allow 2-3 hours for chilling.

Chilled water comes from a tank behind the meat drawer. It holds about 50 oz. (1.5 L).

When the refrigerator is first hooked up, press the water dispenser bar with a glass or jar until you have drawn and discarded 2 - 3 qt (1.9 - 2.8 L). Only air will come out at first. The water you draw and discard will rinse the tank and pipes.

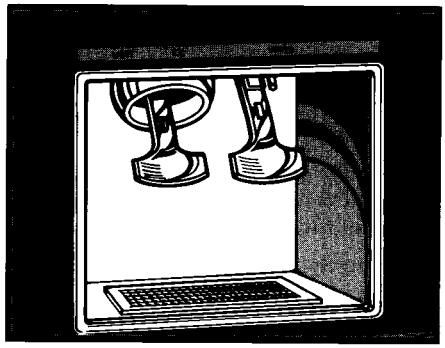
Allow about 24 hours to chill the first tankful of water.

The small heated tray under the dispensers is designed to evaporate **small** spills. There is no drain in this tray. **Do not pour water into it.**

Dispenser problem chart

PROBLEM	SOLUTIONS
Dispensers won't work.	• Close the freezer door.
Ice dispenser won't work.	• Make sure ice bin is pushed all the way in. • **Use only ice crescents from ice maker.** Other shapes won't dispense properly.
Ice dispenser stops working.	• Remove glass and wait about 3 minutes for the dispenser motor to reset. **NOTE:** Large amounts of ice should be taken from the bin, **not through the dispenser.**
Off-taste or odor in ice.	• Use ice rapidly or store in covered container. • Dump old ice and make new supply. • Water containing minerals (such as sulfur), may require a filter to remove. • Make sure foods are wrapped and stored properly. • Clean freezer and ice bin. See cleaning chart on page 14. • Check plumbing to ice maker. Follow installation instructions for proper ice maker water supply hook-up. **NOTE:** The first few loads of ice from a new ice maker may have an off-taste. Dump ice and make new supply.

Dispenser operating tips:

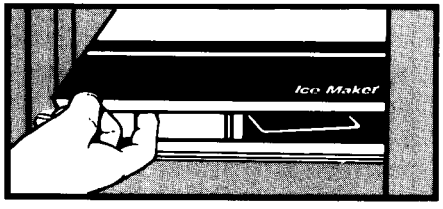


- The dispensers will work only with the freezer door closed.
- The ice dispenser will work only if the bin is pushed all the way in.
- **Use only ice crescents from the ice maker.** Other shapes won't dispense properly.
- When you need more ice than a glass or two, scoop it from the ice bin. The dispenser motor may stop if the dispenser bar is held too long. If this happens, wait about 3 minutes for the motor to reset itself.
- Ice stored too long can go stale, like water. Throw it away.
- Ice can shrink. Cold moving air slowly evaporates them. If you use ice often, you may never notice the change.
- Good water quality is important for good ice quality. It is not recommended that the ice maker be connected to a softened water supply. Water softener chemicals such as salt from a malfunctioning softener can damage the ice maker mold and lead to poor quality ice. If a softened water supply cannot be avoided, then it is important that the water softener be well maintained and operate properly.

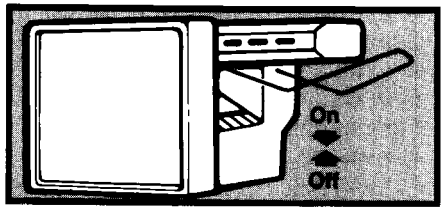
Ice maker storage bin

The ice maker storage bin can hold up to 10 pounds of ice. For some families this is more ice than they can use in one week. Ice stored too long becomes old and stale. Dump unused old ice once a week to reduce the potential for off-taste or odor build-up in ice.

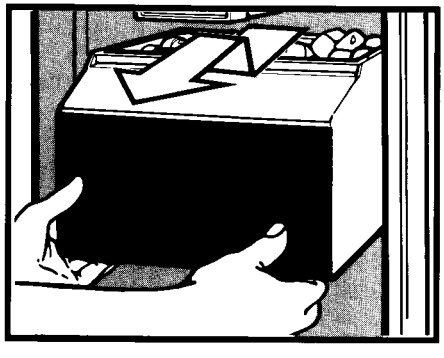
To remove storage bin:



1. Pull the covering panel out from the bottom and slide it to the rear.

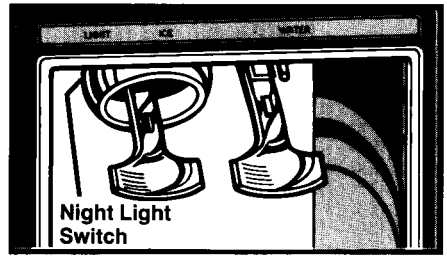


2. Lift the ice maker signal arm so it clicks into the OFF position. Ice can still be dispensed, but no more will be made.



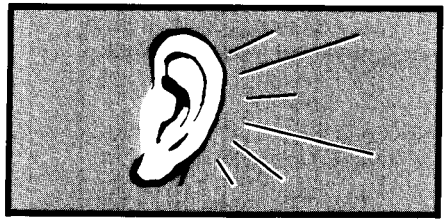
3. Lift the front of the storage bin, then pull it out.
4. Empty the bin. Use hot or warm water to melt the ice if necessary. **Never use anything sharp** to break up ice in the bin. This can damage the bin and dispenser mechanism.
5. Wash with mild detergent. Rinse well. **Do not use harsh or abrasive cleansers or solvents.**
6. When replacing the bin, make sure it is pushed in all the way. Push the ice maker signal arm down to the ON position to restart ice production.

The night light



The night light is located in the dispenser area. This light uses a heavy-duty 10-watt bulb. It should last about 10,000 hours. When it burns out, purchase another from your dealer.

Sounds You May Hear



Your new refrigerator may make sounds that your old one didn't. Because the sounds are new to you, they may cause some concern. Don't be concerned. Most of the new sounds are normal. Hard surfaces like the floor, walls and cabinets around the refrigerator can make sounds seem louder.

The following chart describes the kinds of sounds that might be new to you, and what may be making them.

POSSIBLE SOUNDS	POSSIBLE CAUSES
Slight Hum, Soft Hiss:	The refrigerator's fan motor and moving air.
Clicking or Snapping Sounds:	The thermostat makes a definite click when the refrigerator stops running. It also makes a sound when the refrigerator starts. The defrost timer will click when the defrost cycle starts and stops.
Water Sounds:	When the refrigerator stops running, you may hear gurgling in the tubing for a few minutes after it stops. You may also hear defrost water running into the defrost water pan.
Ice Maker Sounds: **– trickling water** **– thud (clatter of ice)**	You may hear buzzing (from the water valve), trickling water and the clatter of ice dumped into the bin.
Running Sounds:	Your refrigerator has a high-efficiency compressor and motor. It will run longer than older designs. It may even seem to run most of the time.

Energy Saving Tips

You can help your refrigerator use less electricity.

- Check door gasket for tight seal. Level the cabinet to be sure of a good seal.
- Clean the condenser coil regularly.
- Open the door as few times as possible. Think about what you need before you open the door. Get everything out at one time. Keep foods organized so you won't have to search for what you want. Close door as soon as food is removed.
- Go ahead and fill the refrigerator, but don't overcrowd it so air movement is blocked.
- It is a waste of electricity to set the refrigerator and freezer temperatures cooler than they need to be. If ice cream is firm in the freezer and drinks are as cold as your family likes them, the controls are set properly.
- Keep the **POWER SAVER Control** on **Consumes Less Energy** unless moisture forms on refrigerator exterior.
- Make sure your refrigerator is not next to a heat source such as a range, water heater, furnace, radiator, or in direct sunlight.

CLEANING YOUR REFRIGERATOR

Both the refrigerator and freezer sections defrost automatically. But both should be cleaned about once a month to help prevent odors from building up. Spills should be wiped up right away.

To clean your refrigerator, turn the Refrigerator Control to OFF, unplug the refrigerator, take out all removable parts, and clean it according to the following directions in the Cleaning Chart.

Cleaning Chart

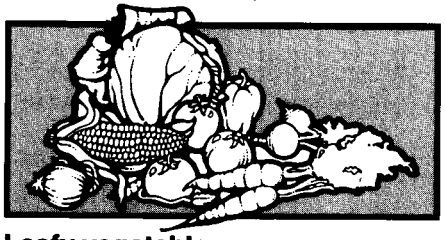
PART	WHAT TO USE	HOW TO CLEAN
Removable parts (shelves, crisper, meat drawer, etc.)	Sponge or cloth; mild detergent and warm water.	• Wash removable parts with warm water and a mild detergent. • Rinse and dry well.
Exterior surfaces	Sponge, soft cloth or paper towel; mild detergent; appliance wax (or good auto paste wax).	• Wash with warm water and a mild detergent. • **Do not use abrasive or harsh cleansers.** • Rinse and dry well. • Wax painted metal surfaces at least twice a year with appliance wax or a good auto paste wax. Apply wax with a clean, soft cloth. • **Do not use wax on plastic parts.**
	Waxing painted metal surfaces provides rust protection.	
Interior walls (Freezer should be allowed to warm up so cloth won't stick.)	Sponge, soft cloth or paper towel; baking soda or mild detergent; warm water.	• Wash with warm water and – mild detergent **or** – baking soda 2 tbsp (26 g) to 1 qt (.95 L) warm water. • Rinse and dry well.
Door liners and gaskets	Sponge, soft cloth or paper towel; mild detergent; warm water.	• Wash with mild detergent and warm water. • Rinse and dry well. • **Do not use cleaning waxes, concentrated detergents, bleaches or cleansers containing petroleum on plastic parts.**
Dark panel fronts	Mild detergent and warm water; soft, clean sponge and soft, clean cloth.	• Wash with a soft cloth or sponge. • Rinse and dry. • **Do not use paper towels, window sprays, scouring cleansers, or flammable or toxic solvents like acetone, gasoline, carbon tetrachloride, etc. These can scratch or damage the finish.**

PART	WHAT TO USE	HOW TO CLEAN
Base grille	Use vacuum cleaner with brush attachment. Sponge or cloth; mild detergent and warm water.	• Vacuum grille with a brush attachment. • Remove base grille. (See page 10.) • Wash base grille with warm water and a mild detergent. • Rinse and dry. • Replace base grille.
Defrost pan	Sponge or cloth; mild detergent and warm water.	• Remove base grille. (See page 10.) • To remove defrost pan, lift pan over wire brace (remove tape, if any). • Wash defrost pan with warm water and mild detergent. • Rinse and dry well. • Replace with notched corner to the rear. • Push it all the way in. • Make sure defrost drain tube is directed into the pan. • Replace the base grille.
Condenser coils	Use vacuum cleaner with extended narrow attachment.	• Remove base grille. • Clean dust and lint from condenser at least every other month. • Replace base grille.
Floor under refrigerator	Usual floor cleaners.	• Roll refrigerator out away from wall. • Clean the floor. • Roll refrigerator back into place. • Check to see if the refrigerator is level.

FOOD STORAGE GUIDE

Storing Fresh Food

To keep foods fresher, longer, follow these recommendations for packaging and storing food.



Leafy vegetables

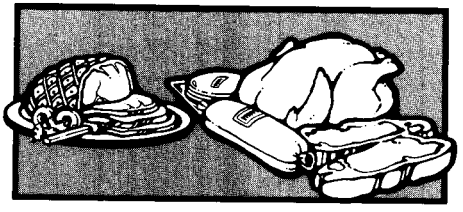
Remove store wrapping. Trim or tear off bruised and discolored areas. Wash in cool water, drain, place in plastic bag or plastic container and store in crisper. Cold, moist air helps keep leafy vegetables fresh and crisp.

Vegetables with skins (carrots, peppers, etc.)

Store in crisper, plastic bags or plastic containers.

Fruits

Wash, let dry and store in crisper or plastic bags. **Do not wash or hull berries until they are ready to use.** Sort and keep berries in their original store container in a crisper, or store in a loosely closed paper bag on a refrigerator shelf.



Meats*

Since meat is perishable and expensive, you won't want to waste it through careless handling. The following list and chart give you packaging hints and time limits. Store meat in the meat drawer.

Fresh, prepackaged meat

Store in the store wrapping. Vacuum packaged meat can be frozen for as long as a month if the seal is not broken. If you want to keep it frozen longer, wrap it with special freezer wrapping material.

Fresh meat, not prepackaged

Remove the market wrapping paper and re-wrap in aluminum foil.

Cooked meat

Wrap or cover with plastic wrap or aluminum foil. Store immediately.

Cured or smoked meat and cold cuts

Ham, bacon, sausage, cold cuts, etc., keep best in original wrappings. Once opened, tightly re-wrap in plastic wrap or aluminum foil.

Canned ham

Store in refrigerator unless label states otherwise.

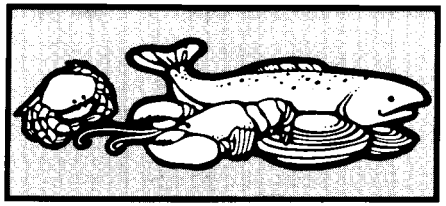
Fresh poultry

Store in the store wrapping, if plastic. If wrapped in market wrapping paper, re-wrap in plastic wrap.

STORAGE CHART FOR FRESH AND CURED MEAT*

Type	Approximate Time (days)
Variety Meat	1 to 2
Chicken	1 to 2
Ground Beef	1 to 2
Steaks and Roasts	3 to 5
Cured Meats	7 to 10
Bacon	5 to 7
Cold Cuts	3 to 5

*If meat is stored longer than the times given, freezing is recommended.



Fresh fish and shellfish should be used the same day as purchased.

Eggs

Store in the original carton or use the egg containers in the door of your refrigerator.

Milk

Wipe milk cartons. For best storage, place milk on interior shelf.

Beverages

Wipe bottles and cans. Store on a door or interior shelf.

Butter or Margarine

Keep opened butter or margarine in covered dish or on the butter dish in the utility compartment. Wrap or tightly cover an additional supply.

Cheese

Store in the original wrapping until you are ready to use it. Once opened, re-wrap tightly in plastic wrap or aluminum foil.

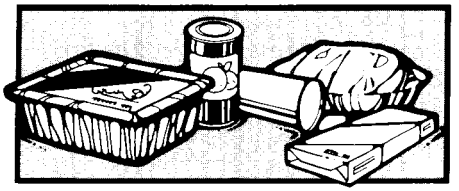
Condiments

Store small jars and bottles (catsup, mustard, jelly, olives, etc.) on the door shelves where they are in easy reach.

Leftovers

Cover leftovers with plastic wrap or aluminum foil to keep food from drying out and transferring food odors. Plastic containers with tight lids are fine, too.

Storing Frozen Food



The freezer section is designed for storage of commercially frozen foods and for freezing foods at home.

Packaging

The secret of successful freezing is in the packaging. The wrap you use must be air, moisture and vapor proof. The way you close and seal the package must not allow air, moisture or vapors in or out.

Rigid polyethylene (plastic) containers with tight fitting lids, straight-sided canning/freezing jars, heavy-duty aluminum foil, plastic-coated paper and non-permeable plastic wraps (made from a saran film) are recommended. **NOTE:** Heat-sealed boiling bags are easy to use and can be used by themselves or as carton liners.

IMPORTANT: Do not expect your freezer to quick-freeze any large quantity of food. Leave enough space for air to circulate around packages. Be careful to leave enough room at the front so the door can close tightly.

Ice cream

Store in the freezer. Once the package is opened, place a piece of aluminum foil or waxed paper smoothly against the ice cream surface. This will prevent ice crystals from forming.

Packaged frozen food

Store on freezer door shelf or in the freezer. If you plan to store it for a long time, re-wrap it with aluminum foil or plastic wrap.

Frozen Meats*

The following hints will help preserve the quality in frozen meats:

- Freeze meat while fresh and in top condition.
- Use only recommended wrapping materials.
- Prepare the meat for freezing before wrapping it. Trim off excess fat and remove bones when practical. Meat should not be salted because salt shortens freezer life.
- Wrap tightly, pressing out as much air as possible.
- Label and date it.
- Refreezing thawed meat is not recommended.

Frozen soups and juices

Store on freezer door shelf or in the freezer.

STORAGE CHART FOR FROZEN FOOD

Storage times given in this chart are only a guide. For best use of freezer space, keep frozen foods for short times. Use, then replace as needed.

Type	Approximate Time (months)
Bread	2
Cooked Dishes	2 to 3
Fish and Seafoods	
Fresh	6
Commercially Frozen	1 to 3
Fruits	6
Ice Cream	1
Concentrated Juice	4 to 6
Meats	
Bacon	Less than 1
Pork Roast, Chops	3 to 4
Sausage	1 to 2
Beef, Veal, Lamb Roasts	6
Ground Meat	1 to 2
Poultry	3 to 4
Vegetables	6

*Courtesy of National Livestock & Meat Board and U.S.D.A.

VACATION AND MOVING CARE

Short Vacations

No need to shut off the refrigerator if you will be away for less than four weeks. Use up perishables and freeze other items. Turn off the automatic ice maker, then shut off the water supply to the ice maker. Empty the ice bin.

Long Vacations

Remove all the food if you are going for a month or more. Turn off the water supply to the ice maker at least a day ahead. When the last load of ice drops, turn off the ice maker.

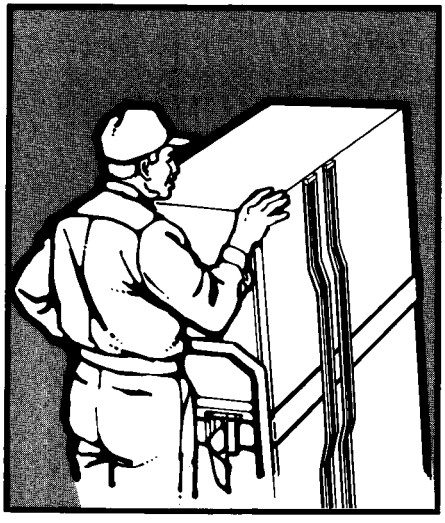
For Extended Vacations

If you decide to unplug the refrigerator after you have removed all the food, cleaned the unit and turned off the water supply, tape rubber or wooden blocks to both doors. Keep the doors open far enough for air to get in. This will keep odor and mold from building up.

WARNING: Tape blocks out of a child's reach. Do not allow children near the refrigerator when the doors are blocked open. They may become injured or trapped.

To restart the refrigerator, see "Using Your Refrigerator."

Moving



Shut off the water supply to the ice maker a day ahead. Disconnect the water line. After the last supply of ice drops, lift the signal arm to turn off the ice maker.

Remove all food. Pack frozen foods in dry ice. Unplug the refrigerator and clean thoroughly.

Carefully remove shelves and other removable parts. Wrap all parts well and tape them together so they don't shift and rattle.

Remove the water supply tank behind the meat drawer as follows:

1. Disconnect water inlet and outlet tubes at the top of the tank.
2. Remove three mounting screws from tank.
3. Drain the tank.
4. Re-install the empty water tank. **Remember to check for tight water connections after the refrigerator is hooked up at your new location.**

Screw in the leveling rollers; tape the doors shut; tape the electric cord to the cabinet. When you get to your new home, put everything back, and refer to page 4. Don't forget to reconnect the water supply line for the ice maker.

IF YOU NEED SERVICE OR ASSISTANCE:

Follow These Steps

1. If your refrigerator should fail to operate, review the following list before calling your dealer. You could save the cost of a service call.

If your refrigerator will not operate:

- Is the electric cord plugged into a live circuit with the proper voltage?
- Is a fuse blown or circuit breaker tripped?
- Is the Temperature Control turned ON?

If your refrigerator makes unfamiliar sounds:

- Is something on top or behind the refrigerator making noise when the refrigerator is running?
- New features on your refrigerator make new sounds. You may be hearing air flowing from the fans, timer clicks for the defrosting cycle, or defrost water draining in the defrost pan.

If your ice maker will not operate:

- Has the freezer had enough time to get cold? With a new refrigerator, this might take overnight.
- Is the signal arm ON, in the down position?
- Is the water valve turned on? Is water getting to the ice maker?

If there is water in the defrost pan:

- This is normal in hot, muggy weather. The pan can even be half full. Make sure the refrigerator is level so the pan does not overflow.

If the lights are not working:

- Is a fuse blown or circuit breaker tripped?
- Is the electric cord plugged into a live circuit with the proper voltage?

If a bulb is burned out:

- See instructions for changing light bulbs on page 7. **Only use appliance bulbs.**

If the motor seems to run too long:

- Is the condenser, behind the base grille, free from dust and lint?
- The motor naturally runs longer on hot days or if the room is warm. The motor also runs longer when a large amount of food has been put in, or if the doors have been opened a lot. This is to cool down the interior.
- **Remember:** Motor running time depends on the following things:
  - Number of door openings.
  - Amount of food stored.
  - Temperature of the room.
  - Temperature control settings.
  - Refrigerator size. (More space to cool.)

continued on next page

2. If the problem is not due to one of the above items, first call your dealer or repair service he recommends.
   - All service should be handled locally by the dealer from whom you purchased the unit or an authorized KitchenAid servicer.
3. In the event you are unable to obtain the name of a local authorized KitchenAid servicer, call KitchenAid Customer Relations, TOLL FREE: 800-422-1230.
   - A Customer Relations representative can recommend a qualified service company in your area.

   If you must call or write, please provide: Model Number, Serial Number, Date of Purchase and complete description of the problem.

   Write to:
   Customer Relations Department
   KitchenAid, Inc.
   P.O. Box 558
   St. Joseph, Michigan 49085-0558
4. If you are not satisfied with the action taken, contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry. Contact them only when the dealer, authorized servicer or KitchenAid, Inc., have failed to resolve your problem.

   Major Appliance Consumer
   Action Panel
   20 North Wacker Drive
   Chicago, Illinois 60606

   MACAP will in turn inform us of your action.

KitchenAid™
REFRIGERATOR WARRANTY

LENGTH OF WARRANTY:	KITCHENAID WILL PAY FOR:	KITCHENAID WILL NOT PAY FOR:
ONE YEAR FULL WARRANTY FROM DATE OF PURCHASE.	Replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized KitchenAid servicing outlet.	A. Service calls to: 1. Correct the installation of the refrigerator. 2. Instruct you how to use the refrigerator. 3. Replace house fuses or correct house wiring. 4. Correct house plumbing. B. Repairs when refrigerator is used in other than normal home use. C. Damage resulting from accident, alteration, misuse, abuse, improper installation or installation not in accordance with local electrical or plumbing codes. D. Any food loss due to product failure. E. Replacement parts or repair labor costs for units operated outside the United States. F. Pickup and delivery. This product is designed to be repaired in the home. G. Any labor costs during the Limited Warranty.
FIVE YEAR FULL WARRANTY FROM DATE OF PURCHASE.	Replacement parts and repair labor to correct defects in materials or workmanship in the sealed refrigeration system. These parts are: 1. Compressor 2. Evaporator 3. Condenser 4. Drier 5. Connecting Tubing. Service must be provided by an authorized KitchenAid servicing outlet.	
TEN YEAR LIMITED WARRANTY. ONE YEAR FULL PLUS SECOND THROUGH TENTH YEAR LIMITED FROM DATE OF PURCHASE.	Replacement or repair of the refrigerator/freezer cavity liner if the part chips or rusts due to defective materials or workmanship.	

KITCHENAID, INC. DOES NOT ASSUME ANY RESPONSIBILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this exclusion or limitation may not apply to you.

This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

KitchenAid, Inc.
Part No. 1107415 Rev. A St. Joseph, Michigan, USA 49085